to yield extra fat and richness.

**Oatmeal Service Cookies:** Combine 2 cups quick cooking oats with 1⅔ cups flour, 1 teaspoon salt, 1 teaspoon baking powder, 1 teaspoon cinnamon and ½ teaspoon soda. Cream 1 cup shortening, add ½ cup honey and ½ cup corn syrup, and blend well. Add 2 well-beaten eggs. Add to dry ingredients together with 1 cup seedless raisins and ½ cup chopped walnuts, adding about 3 tablespoons milk or enough liquid to make a soft drop consistency. Drop by tablespoonfuls onto greased cookie sheet, allowing not more than 6 cookies to the sheet—they bake big as saucers! Bake at 425°F for 10 to 12 minutes. (Makes 36 large cookies.)

**Oatmeal Loaf Bread:** In large bowl combine 2 cups oats w
2 cups boiling water a
stand a few minute
molasses. Crumb
pressed yeast
warm wate
ture. Sift
beat until
covered,
warm
bubbl
table
marg
lass
add
a
a